

# Nettare dei Santi

viticoltori dal 1948

## La Meneghina

Bianco Frizzante Secco

I.G.T.

### Classification:

Sparkling white wine IGT Collina del Milanese

### Blend:

Chardonnay 60%, Pinot Nero 20%, Riesling 20%

planting system: guyot

density: 4500 plants/hectar

### Winemaking:

Reached a suitable maturation, the grapes are harvested by hand in small baskets, reversed in harvest wagons and transported to the winery, where they are gently destemmed, soft pressing with pneumatic presses.

The must detained is fermented at controlled temperature 16-18 °, in steel tanks. Before bottling the wine is enhanced with a cheerful effervescence obtained with a natural fermentation in autoclave.

### Alcohol content:

12°

### Acidity:

5,8

### Colour:

Straw yellow

### Bouquet:

intense, floral and fruity with hints of apple and acacia flowers

### Palate:

happily harmonious and pleasant scents

### Pairing:

for the whole meal, it accompanies fish appetizers, delicate and fragrant first courses, meat dishes of fish and white meat

### Aging:

to be drunk young

### Serving temperature:

6° - 8°C

### Production:

14.000 bottles



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